



ROBERT MONDAVI
WINERY

2 0 0 7

F U M É B L A N C R E S E R V E

T O K A L O N V I N E Y A R D

Varietal composition:

94% Sauvignon Blanc
6% Sémillon

Flavor descriptors:

Pronounced tropical aromas are followed by waves of similarly rich flavors—pineapple, coconut, zesty lemon, a bit of mango and orange pekoe tea. Mouth-coatingly creamy with lively acidity, this is a vibrantly stylish wine that bespeaks a superlative vintage and the distinctive *terroir* of the famed To Kalon Vineyard.

Wine analysis:

Total acid: 0.80%
Final pH: 3.12
Residual sugar: .70 (Dry)
Alcohol: 14.5% by volume

• V I N T A G E •

The 2007 vintage was ideal for Sauvignon Blanc in Napa Valley. Responding to a cold, dry winter and scant spring rains (rainfall in northern California was 40% to 50% lower than average in 2007), vine vigor was minimized from the outset and the vines didn't produce too much foliage. Spring temperatures were warm, and the growing season started out fast with early bloom and fruit set. Then the weather cooled and mild temperatures prevailed throughout summer and into August. Through sunny days and foggy evenings, the grapes ripened slowly and evenly. We began picking Sauvignon Blanc in the To Kalon Vineyard on August 16th and continued at a relaxed pace until August 28th. All of the fruit was in the winery before a Labor Day heat wave. Because of the cold, dry winter, 2007 crop levels were slightly lower than usual, but thanks to the mild summer weather, Sauvignon Blanc quality was consistently excellent.

Grapes: Harvested at 23.3° Brix (average) with 0.70% initial acid and 3.2 pH

• V I N E Y A R D S •

Appellation:

Robert Mondavi To Kalon Vineyard, Oakville AVA, Napa Valley

Grape Sourcing:

100% To Kalon Vineyard

Average vine age: 21 years; yield for Sauvignon Blanc: 1.9 tons/acre

• W I N E M A K I N G •

Immediately pressed as whole clusters to retain delicacy
Used primarily the delicate free-run juice
100% barrel-fermented in 60-gallon French oak chateau barrels—35% new
No malolactic fermentation to retain focused acidity
Eleven months aging in French chateau oak barrels
Bâtonnage (hand-stirring) during *sur lie* aging